

Group dining menu.

STARTERS &
MAIN COURSE

AVOCADO TRUFFLE MAKI
Baby corn, carrots, chives,
wasabi & soy mirin (v,d)

BEEF CARPACCIO
Truffle cream, crispy
artichokes horseradish &
chives (g)

SEARED SCALLOPS
Fennel purée, pickled
cucumber & seaweed butter (g)

BBQ BABY CHICKEN
Red pepper & honey, sesame
dressing, pickled ginger &
wasabi (d)

SEA BASS
Seaweed salad, edamame, miso &
chilli

EDAMAME & KALE PANCAKE
Smoked avocado ratatouille,
sheep's milky yoghurt & hariisa
(v,g)

SIDES TO SHARE &
DESSERT

BUTTERED JERSEY ROYALS
Black pepper & chives (v,g)

7 TYPES OF TOMATO
Heritage tomatoes & ceviche
dressing (v,g,d)

TENDERSTEM BROCCOLI
Black sesami tahini & truffle
(v,d,g)

BAKED WHITE CHOCOLATE
CHEESECAKE
Gariguettes strawberries (v)

PINEAPPLE CARPACCIO
Lime, passion fruit & yuzu
sorbet (v,g,d)

SORBET & ICE CREAM
3 scoops (v,g)

£55 per person

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